

From the "Steakyards"

Includes bread and choice of two sides
Featuring 100% Braveheart Black Angus Beef

MOZZARELLA MEATBALLS ...WINE BRAZIN OLD VINE ZINFANDEL	15
Italian herb spiced meatballs with fresh mozzarella, tomatoes and red pepper garnish	
NEW YORK STRIP...WINE 337 CABERNET SAUVIGNON	17
House cut 12 ounce steak charbroiled to perfection	
HOUSE RIBEYE...WINE TRAPICHE OAK CASK MALBEC	21
House cut 12-ounce steak, charbroiled to perfection with a hickory seasoning	
CCC HOUSE CUT FILET MIGNON...WINE COPPOLA DIAMOND SERIES MERLOT	25
Our most tender 7 ounce steak...charbroiled to perfection, served with roasted garlic demi-glaze and house butter	
SLOW COOKED PRIME RIB...WINE MANDRA ROSSA NERO D'AVOLA	12oz...21
Angus aged rib slow cooked...FRIDAY ONLY	16oz...23

Chicken and Pasta

MARINATED GRILLED CHICKEN...WINE LOREDONA VIOGNIER	13
Lightly marinated chicken breast and charbroiled HEART HEALTHY!	
CCC CHICKEN ALFREDO...WINE TOMMASI PINOT GRIGIO	15
Sautéed chicken breast tossed in a pecorino cheese sauce with fettuccini noodles - Cajun style- add \$1	
MARSALA CHICKEN...WINE IRONY CHARDONNAY	16
Pan seared and simmered in a Marsala mushroom sauce	
TERIYAKI CHICKEN SKEWERS...WINE BONTERRA CHARDONNAY	16
Marinated, skewered tender breast of chicken grilled with onions, red and green peppers	
CHICKEN PARMESEAN...WINE TOASTED HEAD PINOT NOIR	16
Breaded chicken atop angel hair pasta with house marinara, provolone and mozzarella cheese then baked	
CCC SHRIMP ALFREDO...WINE REDCLIFFE SAUVIGNON BLANC	16
Grilled or sautéed shrimp tossed in a pecorino cheese sauce with fettuccini noodles - Cajun style-add \$1	

Seafood

CAROLINA SPECKLED TROUT PICCATA...WINE IRONY CHARDONNAY	15
Lightly dusted with flour; pan seared with white wine, capers and lemon butter	
CHILEAN SALMON FILLET...WINE BONTERRA CHARDONNAY	16
Fresh cut 7-ounce salmon with your preparation choice of grilled, blackened or oven roasted	
CAROLINA LEMON GRILLED SHRIMP...WINE MARTIN CODAX ALBARINO	16
Char-grilled and seasoned with lemon pepper	
CCC PAN FRIED TILAPIA FILLET...WINE LOREDONA VIOGNIER	16
Pan seared and topped with spinach, artichokes, roasted red peppers and lemon butter	
COLOSSAL BUTTERFLIED FRIED SHRIMP...WINE REDCLIFFE SAUVIGNON BLANC	17
Hand breaded with Japanese breadcrumbs and fried golden brown; served with horsey and cocktail sauce	
JUMBO SEA SCALLOPS...WINE PENFOLDS THOMAS HYLAND RIESLING	18
Jumbo sea scallops wrapped in bacon served with Dijon mustard cream	
JUMBO LUMP CRAB CAKES...WINE IRONY CHARDONNAY	18
House made with jumbo lump crab meat; served with whole grain aioli mustard	
SMOKED LOBSTER TORTELLINI...WINE BONTERRA CHARDONNAY	19
Fresh lobster, portabella mushrooms, spinach, tomatoes and tri-colored cheese filled tortellini in a smoky cream sauce	
SHRIMP SCAMPI...WINE REDCLIFFE SAUVIGNON BLANC	16
Succulent shrimp sautéed in a garlic, lemon, butter and white wine sauce	



Side Vegetables:

Steamed Asparagus, Grilled Peppered Asparagus, Vanilla Carrots, Balsamic Roasted Vegetables, Steamed Butter Broccoli, Wilted Spinach, Burgundy Mushrooms, Pasta Salad, Fresh Fruit Cup
Additional Vegetables-3

Hollandaise Sauce-3

Side Starch:

Baked Potato, Sweet Baked Potato (served with butter and cinnamon), Whipped Potatoes (may add cheddar, gouda or parmesan cheese), Jasmine Rice, Seasoned Fries, Salt Brined Fries, Sweet Potato Fries, Onion Rings
Additional Starch-3